Responsible Alaskan Party Plan

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Fun and Games

A publication prepared by the Alaska State Troopers Public Information Office.

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Alaska Party Plan

Alaskans really know how to enjoy a party! It's fun to be a name dropper at the "any one who's any one" parties or the "just the gang" parties. The Alaskan Party Plan includes recipes by real Alaskans and some from real Alaska places, ideas for serving food or snacks, and ways to make your event safe and enjoyable.

"Party" often means the consumption of or, at least, the availability of alcoholic beverages. While more than one-third of all adults in our society do not use alcohol at all, a great majority drinks only moderately, yet alcohol-related traffic accidents kill thousands of Americans every year.

As a host or hostess, you can create a climate that encourages responsible drinking. As a party guest, know your limit and stick to it. Responsibility for the drinking driver begins with the drinker.

The effects of alcohol vary considerably based on body-type, sex, mood, and many other factors. One drink equals 5 ounces of 12 percent wine, 12 ounces of 5 percent beer, or 1 1/2 ounces of 80 proof liquor, even when mixed with nonalcoholic beverages. If larger or stronger drinks are consumed, or drunk when hungry, tired, upset, sick, or on medication, fewer drinks can impair driving.

Guidelines for Being A Responsible Host or Hostess

1. Create a relaxed and cordial atmosphere to make your guests feel personally welcomed. Alcohol is often used to provide release of tensions, frustrations, and loneliness.

2. Serve snacks so your guests need not drink on an empty stomach. If a meal is to be served, do so early. Foods should not be high in salt, which stimulates thirst. Low calorie, high-moisture-content-foods such as raw vegetables and light dips are ideal. High-protein foods such as cheese and meats are digested slowly and help slow alcohol absorption.

3. Make attractive, tasty nonalcoholic drinks available. If the only alternative to alcohol is plain water, guests may consume alcohol when they'd prefer something else. Give them a choice.

4. Space drinks. Never push guests to have another drink just because their glass is empty. One drink per hour is about all the body can absorb. Provide diversions such as entertainment, activity, and conversation groups.

5. Measure drinks. Have several jiggers available so the "guess-measure" isn't used. Avoid an open bar and mix the drinks yourself.

6. Use non-carbonated mixers. The body absorbs alcohol faster when mixed with carbonated beverages.

7. Encourage guests to stop drinking alcohol about two hours before the party is over. They should have time for their bodies to absorb the alcohol consumed. Serve nonalcoholic beverages and food.

8. If your guests might be alcohol impaired, talk to them and don't let them drink and drive.
*Offer to give them a ride home or to call a cab.
*Offer to let them spend the night.
*Remember physical or verbal conflicts will not resolve the situation.
*Neither coffee nor a cold shower will sober you up. Only time will do that.

Borealis Beverages

*** Reception Punch**
Gordon R. Nelson

1 gallon cranberry juice
1 twelve-ounce can frozen orange juice concentrate
1 six-ounce can frozen lemonade concentrate
2 quarts lime-lemon soda
1 quart water from a deep well or spring
Mix together in a large punch bowl and serve.

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Denali Designer Punch
Herb Shaindlin

1 six ounce frozen grapefruit juice
1 six ounce frozen orange juice
Designer water
Prepare frozen juices according to package instructions, using designer water. Serve. Makes a lot if you're not very thirsty and nobody comes to visit you. If you have a lot of thirsty company, you'll need to make more. Adjust recipe accordingly

Anchorage Egg Nog
Herb Shaindlin

1 gallon prepared egg nog
Chill. Serve.

Ketchikan Slush
Dorothy Anderson

3 cups water
3 cups sugar
Boil together. Cool.
No. 2 can crush pineapple, undrained
3 bananas, sliced
3 lemons, juiced
3 oranges, juiced
2 packages frozen strawberries
Combine syrup and fruit. Fill 20 punch cups 2/3 full. Freeze. About 1 hour before serving, remove from freezer and add 7-up to each cup. Let set until slushy.

*Cantwe1l Cranberry Mint Punch
Mary Carey

4 cups low bush cranberry juice
4 cups water
2 cups pineapple juice
2 cups orange juice
1/2 cup sugar
1/2 cup mint sprigs
1 thinly sliced orange Combine all ingredients except orange slices and mint. Mix well. Serve over ice. Garnish with a sprig of mint and orange slice. It's prettier if orange slice is split to the center and hung over edge of glass.

*Ruby Raspberry Lemon Cooler
Mary Carey

1 quart raspberries
I six ounce can of frozen lemon juice
2 quarts ginger ale
Rub raspberries through colander. Strain juice through cheesecloth. Mix with other ingredients, chill and serve over ice or with ice cream as a float.

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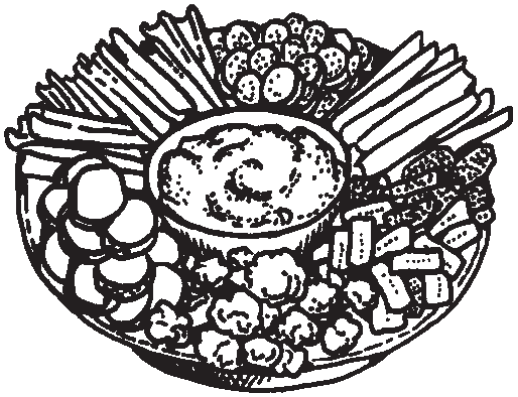
Matanuska Valley Dairy Punch
Carol Tjosaas

1 six ounce can lime frozen concentrate
2 six-ounce cans lemon frozen concentrate
1 quart cold water
1/2 gallon cold milk
2 quarts Sprite, 7-Up or Ginger ale
1/2 gallon vanilla ice cream
1/2 gallon lime sherbet
Mix frozen juice in water. Place ice cream and sherbet in punch bowl and break into small chunks. Add juice, milk, soda, and stir until ice cream and sherbet are partially melted. Garnish with thin slices of lemon, lime or orange and add a few maraschino cherries or strawberries. Serves 50 to 60.

Kodiak Russian Tea
Lu Griffen

2 cups Tang
3/4 cup instant tea, lemon flavored
3/4 teaspoon ground clove
3/4 teaspoon nutmeg
1 teaspoon cinnamon
Use 1 teaspoon per cup of boiling water.



Big Dippers

*Lively Vegetable Dip

Gordon R. Nelson

1 1/2 cups mayonnaise
2 cloves garlic, minced fine
1 teaspoon cayenne
2 tablespoons white vinegar
1/4 teaspoon salt
Combine all ingredients, mix well and chill for an hour or so before serving. Excellent dip for fresh vegetables and fish.

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Sitka Skinny Dip

Mona Ciancaglini

1 eight-ounce carton (1 cup) creamed cottage cheese
1 tablespoon lemon juice
1/2 teaspoon dill weed
Dash of salt

Place all ingredients in blender. Cover; blend at low speed until smooth, about 1 minute. Spoon mixture into serving dish; chill. Sprinkle with additional dill weed. Serve with fresh vegetable dippers. Makes 1 cup.

Skagway Shrimp Dip

Linda Hoiland

2 cans de-veined shrimp (washed and drained)
1/4 to 1/2 cup salad dressing
2 tablespoons ketchup
6 ounces Philadelphia cream cheese
2 tablespoons lemon juice
1/2 teaspoon Worcestershire sauce

Combine ingredients. Sprinkle sugar, onion, chives and salt to taste.

Dillingham Dilly Dip

Linda Hoiland

1 cup mayonnaise
1 cup sour cream
3 tablespoons dried parsley
3 tablespoons onion flakes
1 tablespoon dill weed
1 1/2 teaspoons Beaumont seasoning

Mix and let stand a few hours.

Fairbanks Fresh Vegetable Dip

Linda Busch

1 pint mayonnaise
1/2 tablespoon minced onion
1/2 teaspoon celery seed
1/2 teaspoon garlic powder or salt
1 teaspoon dry mustard
1 large carton small curd cottage cheese
1 teaspoon caraway seed
1/2 teaspoon dill seed

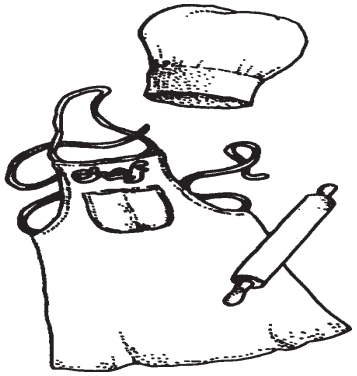
Mix all ingredients and chill. Serve with fresh vegetables.

Coldfoot Hot Huskey Dip

Paul Harris

2 eight ounce cans Nalley's meatless chili
4 ounces cream cheese

Place ingredients in microwaveable (with cover) bowl. "Nuke it" until it's hot. About six minutes on high setting. Stir. Serve hot with chips or veggies. (Use hot style chili and/or add your own spices.)



Far North Fun Foods

Eklutna Easy Cheesey Ball

Mona Ciancaglini

2 eight ounce packages cream cheese, softened
1 four-ounce package blue cheese salad dressing mix
1/3 cup chopped nuts

In small bowl, combine cheese and salad dressing mix; blend thoroughly. Chill mixture 30 minutes or until firm. On plastic wrap or waxed paper, shape mixture into ball; roll in chopped nuts. Cover, chill until serving. Serve with crackers or snack toast. Makes 2 1/3 cups.

Seward Salmon Derby Quiche

Debby Johnston

9” pastry shell
1 pound salmon
1 cup fresh mushrooms
1 cup jack or cheddar cheese
4 whole eggs, separated
2 egg yolks
1 teaspoon salt
1/2 teaspoon pepper
1 cup cream or half/half
Paprika or curry garnish

In pastry shell, layer mushrooms, salmon and cheese. In separate bowl, mix yolks and other ingredients except egg whites. Whip whites separately, when stiff, fold into custard mixture and spoon into pastry shell. Top with garnish. Bake at 375 degrees for 35-45 minutes. Cut in bite size pieces.

Prudhoe Bay Party Mix

Neil Tripp

2 cups Chex cereal (rice or corn)
2 1/2 cups pretzels and/or cheese crackers
1 tablespoon Worcestershire sauce
1/2 teaspoon celery salt
2 cups Cheerios
1 1/2 cups mixed nuts
1/3 cup butter or margarine, melted
1/2 teaspoon garlic salt

Heat oven to 250 degrees. Mix cereals, pretzels and nuts in baking pan, 13 by 9 by 2 inches. Blend butter and seasonings. Pour over cereal mixture. Bake for 30 minutes, stirring gently with wooden spoon after 15 minutes. Makes about 8 cups.

Homer Halibut Salad

Janelle Hout

1 pound steamed halibut
1/2 cup chopped celery
1/2 cup mayonnaise
1/2 cup plain yogurt
1/4 cup chopped pickles

Experiment with the following flavors: fresh dill, chives, scallions, tarragon, cumin, and pepper. Separate halibut; mix with mayonnaise and yogurt. Add spices to taste. Serve with crackers.

Beluga Cheese Biscuits

Betty Nix

1 package (3 ounce) chive cream cheese
1 package buttermilk biscuits (10 count)

Divide cream cheese into 30 squares. Separate the biscuits and divide each into thirds. Place a cube of cheese in the center of each piece of biscuit. Press dough around cheese and form a small ball. (Cubes of any cheese may be substituted.) Bake at 350 degrees until brown.

Susitna Stuffed Mushrooms
Nora Thompson

20 mushrooms, cleaned
¼ pound butter or margarine
6 slices bacon, cooked crispy, drained and crumbled
Crackers or bread crumbs
Parsley, onion, salt and pepper to taste

Chop mushroom stems, onion and parsley and sauté in butter. Add crushed bread crumbs and season. Spoon into mushroom caps. Place on buttered cookie sheet. Bake at *375* degrees for 20 minutes.

Southeast Shrimp-Pasta Salad
Dorothy Huber

1 cup cleaned shrimp
1-cup carrots, sliced
1-cup broccoli floweret's
1-box pea pods (partially cooked)
8 cups fettuccini, spaghetti or your favorite pasta, cooked
1 cup ranch salad dressing

Combine ingredients, sprinkle with Parmesan cheese, chill.

Juneau Ginger Ice Cream
Governor Jay Hammond

Start with vanilla ice cream base.
Add ginger syrup and grand candied ginger.

Fun and Games

Talkathon

Provide plenty of towels and have an ice bucket full of ice cubes on hand. Choose two guests. Hand guest "A" an ice cub to hold in his right hand. Tell guest "B" to start talking and not to stop. If he stops, guest "A" hands him the cube, and "A" must start talking. Limit talks to specific topics such as sports, politics, fishing, or fashions. If the guest with the ice cube cannot hold it in his right hand any longer, he may hand it to his opponent. However, he must take over the talking. When the cube has melted away, another couple starts a new Talkathon.

Captions

Cut pictures out of newspapers or magazines and mount them on cardboard. Cut off the captions and paste them on the back. Show four guests the pictures. Supply them with pencils and paper, and have them write their own captions. The captions are then read aloud, along with the real captions on the backs. It will amuse your guests to see how different the captions will be!

Celebrity Race

Give each couple an envelope containing the picture of a well-known personality. The picture should be cut into ten pieces. The couple putting together the picture first, and identifying it, wins.